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23 24 undercooked foods 24 Sewage & waste water property disposed 21 10 1 24 Pasteurized foods used; prohibited foods not offered 3 3 50 X Toilet facilities: property constructed, supplied & clean 1 00 <td< td=""><td>Consumer Advisory .2653</td><td></td><td></td><td></td><td>49 🛛</td><td></td><td></td><td></td><td>Plumbing installed; proper backflow devices</td><td>2</td><td>11</td><td>0</td><td></td></td<>	Consumer Advisory .2653				49 🛛				Plumbing installed; proper backflow devices	2	11	0	
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26 Image: Conformance with Approved Procedures .2653, .2654, .2658 27 Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Vorth Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.		1 0.5				-							
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27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized proc		النالك							designated areas used				
DHHS is an equal opportunity employer.	27 Compliance with variance, specialized process,	21	0						Total Deductio	ns: 8	3		
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: BOJANGLES' WAL	KERTOWN	Establishment ID: 3034011868					
Location Address: 5195 WALKERTOWN		⊠Inspection □Re-Inspection	Date: 01/13/2017				
City: <u>WALKERTOWN</u> County: <u>34</u> Forsyth	State: <u>NC</u> Zip: ²⁷⁰⁵¹	Comment Addendum Attached?	Status Code: <u>A</u> Category #: <u>III</u>				
Wastewater System: X Municipal/Community Water Supply: X Municipal/Community	On-Site System	Email 1:					
Permittee: BJ RESTAURANT DEVELOP	MENT, LLC	Email 2:					
Telephone: (336) 595-2767		Email 3:					
	Temperature O	bservations					
Itom Location To	mn Itom Location	Tomp Itom	Location				

ltem grits	Location front line	Temp 161	Item cheese	Location prep unit	Temp 40	Item hot water	Location 3 compartment sink	Temp 146
gravy	front line	150	chix	chicken cooler	37	air temp	icing cooler	37
fries	front line	159	country ham	cold drawer	38	servsafe	Bobby Montgomery	0
air temp	1 door cooler front	37	chix	cook temp	209			
eggs	back line	150	cheese	salad cooler	41			
sausage	back line	116	eggs	cook temp	204			
chix	back line	157	quat sanitizer	3 compartment sink	300			
tomato	prep unit	44	quat sanitizer	prep line bucket	200			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat violation. Greasy residue 14 observed on all pans stored on clean dish rack. Food contact surfaces shall be clean to sight and touch. CDI. Pans sent for rewash during inspection.

- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Repeat 19 violation. Sausages on back steam table 116 degrees. Potentially hazardous food shall be hot held at 135 degrees or higher. CDI. Sausages reheated on grill to 172 degrees before being returned to hot holding.
- 3-305.11 Food Storage-Preventing Contamination from the Premises C 0 points. Boxes of mashed potatoes stored on floor of 37 walk in freezer. Food shall be stored at least 6 inches off of the floor. CDI. Boxes moved to shelf in walk-in freezer.

Person in Charge (Print & Sign):	Bobby	First	Montgor	Last nery	9.17204	
Regulatory Authority (Print & Sign)	Amanda :	First	Taylor	Last	- CZS-	
REHS ID	: 2543	- Taylor, Amanda	а		_ Verification Required Date://	
REHS Contact Phone Number	: (<u>33</u>	<u>6</u>) <u>703</u> - <u>313</u>	6			
North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 2 of <u>3</u> Food Establishment Inspection Report, 3/2013						

√ Spell

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Establishment ID: <u>3034011868</u>

Observations and Corrective Actions	
plations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.	

- 41 3-304.12 In-Use Utensils, Between-Use Storage C 0 points. Tongs for lemons stored in pan with lemons. In use utensils shall be stored in a manner that prevents contamination. Store tongs so that the handle protrudes out of the lemons. CDI. Tongs removed from pan.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C 0 points. Work order in place for non-functioning prep unit along cook line. Equipment shall be in good repair. Ice pans being used to maintain cold holding of prep unit items, but this is only temporary. Monitor temperatures to be sure potentially hazardous food is cold holding at 45 degrees or less. Replace non working heat lamp bulb. Rewrap insulation in walk in freezer unit where it has torn.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Repeat violation. Thorough cleaning of all equipment needed throughout facility. Includes, but not limited to insides and outsides of reach in and prep coolers, all shelving(including walk-in unit shelving), all surfaces and legs of stainless steel cook line equipment, undersides of heat lamp units, hoods and hood vents. Clean mold from guard in ice maker.
- 6-501.12 Cleaning, Frequency and Restrictions C Repeat violation. Extensive cleaning needed on floors, walls and ceilings throughout facility. Be sure to include ceiling tiles, light lenses, floors and corners throughout, underneath equipment, walls and bottom of can wash, vent above back door, ceiling vents in restrooms.
 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Replace burnt out light under hood above fryers.



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Establishment ID: 3034011868

Observations and Corrective Actions Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



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Establishment ID: 3034011868

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



Establishment ID: <u>3034011868</u>

Observations and Corrective Actions Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

apples



Spell